SIEMENS

Making cooking as much fun as eating

Please read this instruction manual. This will ensure that you make use of all the technical benefits the cooker has to offer.

It will provide you with important safety information. You will then be familiarised with the individual components of your new cooker. And we will show you how to configure the settings step by step. It is quite simple.

The tables list the settings and shelf positions for numerous well-known dishes. All these dishes are tested in our cooking studio.

In the unlikely event of a malfunction, look here for information on how to rectify minor faults yourself.

A detailed table of contents will help you to find your way around quickly.

Enjoy your meal!

Instructions for use

HB 33LU.40
HB 33RU.40

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Table of contents

Safety information 4
Before installation 4
Information for your safety 4
Causes of damage 6
Your new oven 7
Control panel 7
Buttons and display 8
Function selector 8
Temperature selector 9
Cooking compartment 10
Accessories 10
Before using the oven for the first time 13
Setting the time 13
Heating up the oven 13
Cleaning the accessories 13
Setting the oven 14
Type of heating and temperature 14
Rapid heating 15
Setting the time-setting options 16
Timer 16
Cooking time 17
End time 19
Time 21
Childproof lock 22
Changing the basic settings 23
Care and cleaning 24

Table of contents

Cleaning agents 24
Detaching and refitting the rails 26
Folding down the grill element 27
Removing and installing the door panels 28
Troubleshooting 30
Malfunction table 30
Replacing the bulb in the oven ceiling light 31
Glass cover 31
After-sales service 32
Energy and environment tips 33
Saving energy 33
Environmentally-friendly disposal 33
Tested for you in our cooking studio 34
Cakes and pastries 34
Baking tips 39
Meat, poultry, fish 40
Tips for roasting and grilling 45
Bakes, gratins, toast 46
Preprepared products 47
Special dishes 48
Defrosting 49
Drying 49
Preserving 50
Acrylamide in foodstuffs 52
Test dishes 53

⚠ Safety information

Read this instruction manual carefully. Please keep the instruction and installation manuals in a safe place. Please pass on these manuals to the new owner if you sell the appliance.

Before installation

Transport damage

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

Electrical connection

Only allow a licensed professional to connect the appliance. Damage caused by incorrect connection is not covered under warranty.

Information for your safety

This appliance is intended for domestic use only. This appliance must only be used for food preparation.

Adults and children must not operate the appliance without supervision,

- if they are physically or mentally incapable of doing so or
- if they lack the knowledge and experience.

Never let children play with the appliance.

Hot cooking compartment

There is a risk of burns.
Never touch the interior surfaces of the cooking compartment or the heating elements. Open the appliance door carefully. Hot steam may escape. Small children must be kept at a safe distance from the appliance.

There is a risk of fire.
Never store combustible items in the cooking compartment.
Never open the appliance door if there is smoke inside. Switch off the appliance. Pull out the mains plug or switch off the appliance by the fuse in the fuse box.

There is a risk of short-circuiting.
Never trap connecting cables of electrical appliances in the hot appliance door. The cable insulation could melt.

There is a risk of scalding
Never pour water into the hot cooking compartment. This will cause hot steam.

There is a risk of burns.
Never prepare food containing large quantities of drinks with a high alcohol content. Alcoholic vapours can catch fire in the cooking compartment. Only use small quantities of drinks with a high alcohol content and open the appliance door carefully.

Hot accessories and ovenware

There is a risk of burns.
Never remove ovenware and accessories from the cooking compartment without an oven cloth or oven gloves.

Incorrect repairs

There is a risk of electric shock.
Incorrect repairs are dangerous. Repairs may only be carried out by one of our experienced after-sales engineers.
If the appliance is defective, pull out the mains plug or switch off the appliance by the fuse in the fuse box. Call the after-sales service.

Causes of damage

Accessories, foil, greaseproof paper or ovenware on the cooking compartment floor

Do not place accessories on the cooking compartment floor. Do not cover the cooking compartment floor with any sort of foil or greaseproof paper. Do not place ovenware on the cooking compartment floor if a temperature of over 50 °C is set.
This will cause heat accumulation. The baking and roasting times will no longer be correct and the enamel will be damaged.

Water in the hot cooking compartment

Never pour water into the hot cooking compartment. This will cause steam. The temperature change can cause damage to the enamel.

Moist food

Do not store moist food in the closed cooking compartment for long periods. This will damage the enamel.

Fruit juice

When baking very moist fruit flan, do not put too much on the baking tray. Fruit juice dripping from the baking tray leaves stains that cannot be removed.
If possible, use the deeper universal pan.

Cooling with the oven door open

Only leave the cooking compartment to cool with the door closed. Even if you only leave the oven door open slightly, the fronts of adjacent units may become damaged over time.

Very dirty oven seal

If the oven seal is very dirty, the oven door will no longer close properly when the oven is in use. The fronts of adjacent units could be damaged. Always keep the oven seal clean.

Using the oven door as a seat

Do not stand, sit or hang on the open oven door.

Transporting the appliance

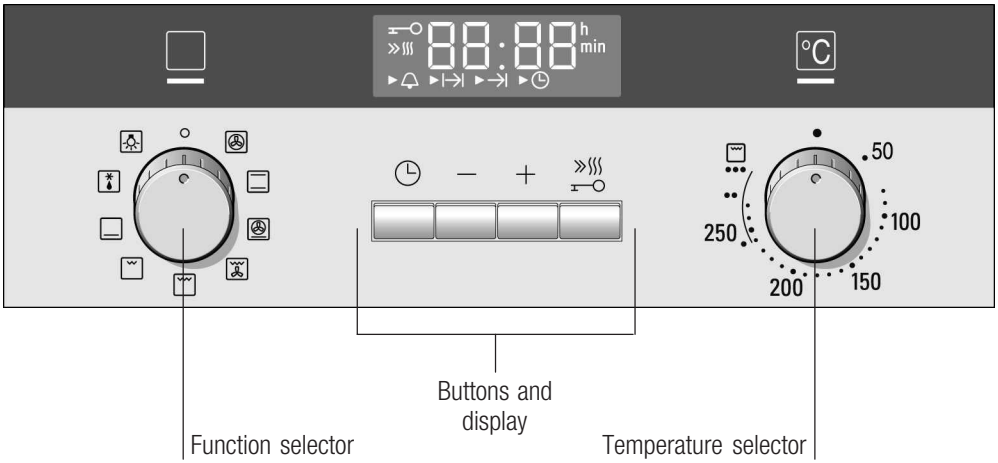
Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

Your new oven

Here you can familiarise yourself with your new oven. The control panel and the individual controls are explained here. You will find information about the cooking compartment and the accessories.

Control panel

Here is an overview of the control panel. The display never shows all of the symbols at the same time. Discrepancies in the data are possible, depending on the appliance model.



Control knobs

The control knobs are retractable. To lock it in or out, press the zero position on the control knob.

Buttons and display

You can use the buttons to set various additional functions. You can read the values that you have set in the display.

Button		Use
◷	Time setting options	Selects the timer 🔔, cooking time I→I, end time →I or clock ◷.
–	Minus	Decreases set values.
+	Plus	Increases set values.
≫	Rapid heating	Heats up the oven particularly quickly.
	Childproof lock	Locks and unlocks the control panel.

The time setting option that is currently selected in the display is indicated by the arrow ▶ next to the corresponding symbol.
Exception: for the clock, the ◷ symbol only lights up when you are making changes.

Function selector

Use the function selector to set the type of heating.

Setting		Use
o	Off position	The oven is switched off.
	3D hot air*	For cakes and pastries on one to three levels. The fan distributes the heat of the ring heating element in the rear wall evenly throughout the cooking compartment.
	Top/bottom heating	For cakes, bakes and lean joints of meat, e.g. beef or game, on one level. The heat is emitted evenly from the top and bottom.
	Pizza setting	For the quick preparation of frozen products without pre-heating, e.g. pizza, chips or strudel. The bottom heating element and the ring heating element in the rear wall heat up.

Setting	Use
Hot air grilling	For roasting meat, poultry and whole fish. The grill element and the fan switch on and off alternately. The fan circulates the hot air around the food.
Grill, large area	For grilling steaks, sausages, toast and pieces of fish. The entire area under the grill element becomes hot.
Grill, small area	For grilling small quantities of steaks, sausages, toast and pieces of fish. The centre part of the grill element becomes hot.
Bottom heating	For preserving, browning and final baking stage. The heat is emitted from below.
Defrost	For defrosting, e.g. meat, poultry, bread and cakes. The fan circulates the warm air around the food.
Oven light	Switches on the oven light.

* The type of heating with which the energy efficiency class was determined in accordance with EN50304.

When you make settings, the indicator lamp above the function selector lights up. The oven light in the cooking compartment switches on.

Temperature selector

Set the temperature or grill setting using the temperature selector.

Setting		Meaning
●	Off position	The oven does not heat up.
50-270	Temperature range	The temperature in the cooking compartment in °C.
•, ••, •••	Grill settings	The grill settings for the grill, small and large area. • = level 1, low •• = level 2, medium ••• = level 3, high

When the oven is heating, the indicator lamp above the temperature selector lights up. It goes out during heating pauses. The lamp does not light up for the Defrost type of heating.

Cooking compartment

The oven light is located in the cooking compartment. A cooling fan protects the oven from overheating.

Oven light

During operation, the oven light in the cooking compartment is on. The setting on the function selector can be used to switch on the light without heating the oven.

Cooling fan

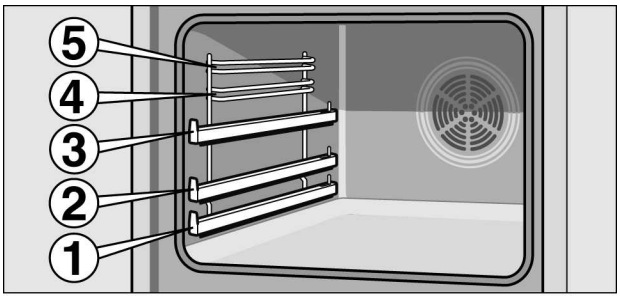
The cooling fan switches on and off as required. The hot air escapes above the door. Caution. Do not cover the ventilation slots. Otherwise the oven will overheat.

So that the cooking compartment cools down more quickly after operation, the cooling fan continues to run for a certain period afterwards.

Accessories

The accessories can be inserted into the oven at 5 different levels.

The pull-out rails at levels 1, 2 and 3 allow you to pull the accessories out further without them tipping.



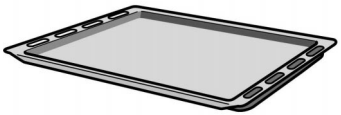
The accessories can become deformed when they become hot. As soon as they have cooled down, the deformation disappears with no effect on the function.

You can buy accessories from the after-sales service, from specialist retailers or online. Please specify the HZ number.

Wire shelf

For ovenware, cake tins, roasts, grilling and frozen meals.

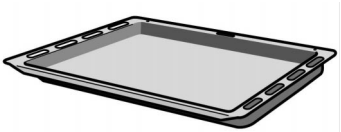
Insert the wire grill with the curved bars facing downwards ⌣.



Enamel baking tray

For cakes and biscuits.

Push the baking tray into the oven with the sloping edge facing towards the oven door.



Universal pan

For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.

Slide the universal pan into the oven with the tapered edge facing the oven door.

Special accessories

You can purchase special accessories from the after-sales service or specialist shops.
You will find a comprehensive range of products for your oven in our brochures and on the Internet.
The availability of special accessories and whether it is possible to order them online may vary depending on your country. Please see the sales brochures for more details.

Wire shelf HZ 334000	For ovenware, cake tins, roasts, grilling and frozen meals.
Enamel baking tray HZ 331000	For cakes and biscuits.
Universal pan HZ 332000	For moist cakes, pastries, frozen meals and large roasts. It can also be used to catch dripping fat when you are grilling directly on the wire rack.
Insert shelf HZ 324000	For roasting. Always place the shelf in the universal pan. This ensures that dripping fat and meat juices are collected.
Grill tray HZ 325000	Use for grilling in place of the wire shelf or as a splatter guard, so that the oven does not become very dirty Only use the grill tray in the universal pan. Grilling on the grill tray: Only use in the shelf positions 1, 2 and 3. The grill tray as a splash guard: Insert the universal pan with grill tray under the wire shelf.
Glass pan HZ 336000	A deep baking tray made of glass. Can also be used as a serving dish.
Enamel baking tray with non-stick coating HZ 331010	Cakes and biscuits can be removed more easily from the baking tray. Push the baking tray into the oven with the sloping edge facing towards the oven door.

Universal pan with non-stick coating HZ 332010	Cakes and biscuits can be removed more easily from the baking tray. Push the baking tray into the oven with the sloping edge facing towards the oven door.
Pizza tray HZ 317000	Ideal for pizza, frozen foods or large round cakes. You can use the pizza tray instead of the universal pan. Place the baking tray on the grid and proceed according to the details in the tables.
Bakestone HZ 327000	The bakestone is wonderful for preparing home-made bread, bread rolls and pizzas which need to have a crispy base. The bakestone must always be preheated to the recommended temperature.
Profi extra-deep pan with insert grid HZ 333000	Particularly suitable for preparing large quantities of food.
Lid for the Profi extra-deep pan HZ 333001	The lid converts the Profi extra-deep pan into the Profi roasting dish.
Glass roasting dish HZ 915001	The glass roasting dish is suitable for pot roasts and bakes that are cooked in the oven. It is especially suitable for the automatic roasting function.
Metal roasting dish HZ 26000	The roasting dish is intended for use on the extended cooking zone of the ceramic hob. It is suitable for the sensor cooking system as well as for the automatic roasting function. The roasting dish is enamel on the outside with a non-stick coating on the inside.
Universal roasting dish HZ 390800	For particularly large or numerous portions. The roasting dish has a granite enamel exterior and an ovenproof glass lid. The glass lid can be used as a gratin dish.
Self-cleaning ceiling and side walls HZ 329020	You can retrofit a ceiling and side walls so that the cooking compartment automatically cleans itself during operation.
After-sales service products	You can obtain suitable care and cleaning agents and other accessories for your domestic appliances from the after-sales service, specialist retailers or (in some countries) online via the e-Shop. Please specify the relevant product number.
Cleaning cloths for stainless-steel surfaces product no. 311134	Reduces the build-up of dirt. Impregnated with a special oil for perfect maintenance of your appliance's stainless-steel surfaces.
Oven and grill cleaning gel product no. 463582	For cleaning the cooking compartment. The gel is odourless.
Microfibre cloth with honeycomb structure product no. 460770	Especially suitable for cleaning delicate surfaces, such as glass, glass ceramic, stainless steel or aluminium. The microfibre cloth removes liquid and grease deposits in one go.
Door lock product no. 612594	To prevent children from opening the oven door. Depending on the design of the appliance door, the lock will be screwed on differently. Observe the information on the supplement sheet that comes with the door lock.

Before using the oven for the first time

In this section, you can find out what you must do before using your oven to prepare food for the first time.
First read the section on *Safety information*.

Setting the time

After the oven has been connected, symbol ◷ and three zeros light up on the display. Set the time.

1. Press button ◷.
   The time 12:00 is shown in the display.
2. Set the time with button **+** or **−**.

After a few seconds, the time set is adopted.

Heating up the oven

To remove the new cooker smell, heat up the oven when it is empty and closed. An ideal method for this purpose is to switch the top/bottom heating ⊟ to 240 °C for one hour.
Ensure that no packaging has been left in the cooking compartment.

1. Use the function selector to select top/bottom heating ⊟.
2. Use the temperature selector to select 240 °C.

After an hour, switch off the oven. To do so, turn the function selector to the zero setting.

Cleaning the accessories

Before you use the accessories for the first time, clean them thoroughly with hot soapy water and a soft dish cloth.

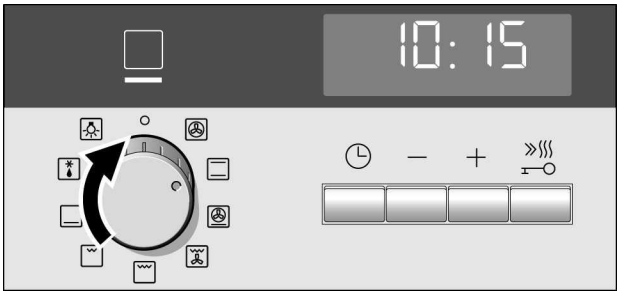
Setting the oven

There are various ways in which you can set your oven. In it, we will explain how you can select the desired type of heating and temperature or grill setting.
You can select the oven cooking time and end time for your dish. Please refer to the section on *Setting the time setting options*.

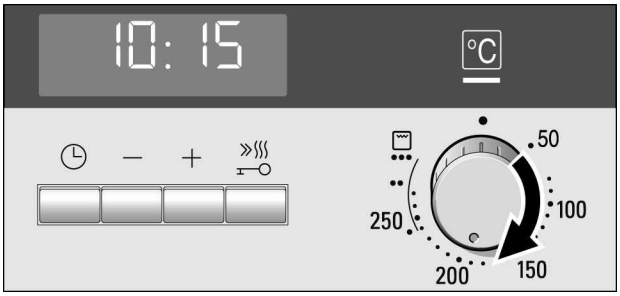
Type of heating and temperature

Example in fig.: Top/bottom heating at 190 °C.

1. Use the function selector to set the type of heating.



2. Use the temperature selector to set the temperature or grill setting.



The oven begins to heat up.

Switching off the oven

Turn the function selector to the zero setting.

Changing the settings

The type of heating and temperature or grill setting can be changed at any time with their respective selectors.

Rapid heating

With rapid heating, your oven reaches the temperature selected particularly quickly.

Use rapid heating when temperatures above 100 °C are selected. The following types of heating are suitable:

- 3D hot air
- Top/bottom heating
- Pizza setting

To ensure an even cooking result, do not place your dish in the cooking compartment until rapid heating is complete.

1. Setting the type of heating and temperature.
2. Briefly press button .

In the display, symbol » lights up. The oven begins to heat up.

The rapid heating process is complete

A signal sounds. Symbol » on the display goes out. Put your dish in the oven.

Cancelling rapid heating

Briefly press button . Symbol » on the display goes out.

Setting the time-setting options

Your oven has various time-setting options. You can use the ◷ button to call up the menu and switch between the individual functions. All the time symbols are lit when you can make settings. The ▶ arrow shows you the time-setting option that is active.
A time-setting option which has already been set can be changed directly with the **+** or **–** button when the ▶ arrow is next to the time symbol.

Timer

You can use the timer as a kitchen timer. It runs independently of the cooking compartment. The timer has its own signal. In this way, you can tell whether it is the timer or a cooking time which has elapsed.

1. Press the ◷ button once.
   The time symbols light up in the display, the ▶ arrow is next to 🔔.
2. Set the timer duration with the **+** or **–** button.
   + button default value = 10 minutes
   – button default value = 5 minutes

After a few seconds, the duration set is adopted. The timer starts. The ▶🔔 symbol lights up in the display and you can see the timer counting down. The other time symbols go out.

The timer duration has elapsed

A signal sounds. 0:00 is showing in the display. Switch off the timer with button ◷.

Changing the timer period

Use the **+** or **–** button to change the timer duration. After a few seconds, the change will be adopted.

Clearing the timer period

Use the **–** button to switch the timer duration back to 0:00. After a few seconds, the change will be adopted. The timer is switched off.

Calling up the time settings

If several time functions have been set, the corresponding symbols light up in the display. The timer runs in the foreground. The ► arrow is next to the 🔔 symbol and you can see the timer counting down.

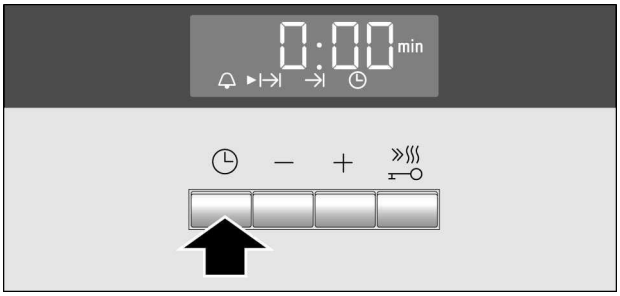
To call up the 🔔 timer, I→I cooking time, →I end time or 🕒 clock, press the 🕒 button repeatedly until the ► arrow is next to the corresponding symbol. The time requested is shown for a few seconds in the display.

Cooking time

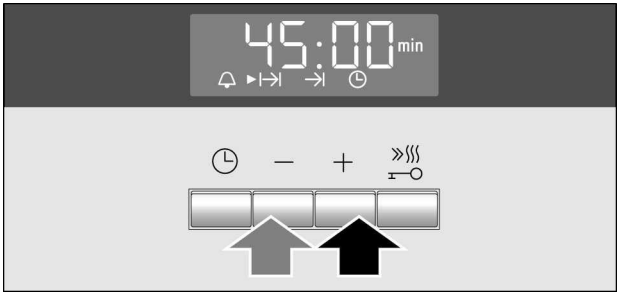
The cooking time for your dish can be set on the oven. When the cooking time has elapsed, the oven switches itself off automatically, so you do not have to interrupt other work to switch off the oven. The cooking time cannot be accidentally exceeded.

Example in figure: Cooking time of 45 minutes.

1. Use the function selector to set the type of heating.
2. Use the temperature selector to set the temperature or grill setting.
3. Press the 🕒 button twice.
   0:00 is shown in the display. The time symbols light up and the ► arrow is next to I→I.



4. Use the + and – buttons to set the cooking time.
   + button default value = 30 minutes
   – button default value = 10 minutes



The oven will start up after a few seconds. You will see the cooking time counting down in the display and the ▶I→I symbol lights up. The other time symbols go out.

The cooking time has elapsed

A signal sounds. The oven stops heating. 0:00 is showing in the display.
Press the ◷ button. The + or – button can be used to set a new cooking time.
Or press the ◷ button twice and turn the function selector to the off position. The oven switches off.

Changing the cooking time

Use the + or – button to change the cooking time. After a few seconds, the change will be adopted.
If the timer has been set, first press the ◷ button.

Cancelling the cooking time

Use the – button to set the cooking time back to 0:00. After a few seconds, the change will be adopted. The cooking time is cancelled.
If the timer has been set, first press the ◷ button.

Calling up the time settings

If several time functions have been set, the corresponding symbols light up in the display. The ► arrow is next to the symbol for the time function that is visible in the display.

To call up the timer, cooking time, end time or clock, press the button repeatedly until the ► arrow is next to the corresponding symbol. The time requested is shown for a few seconds in the display.

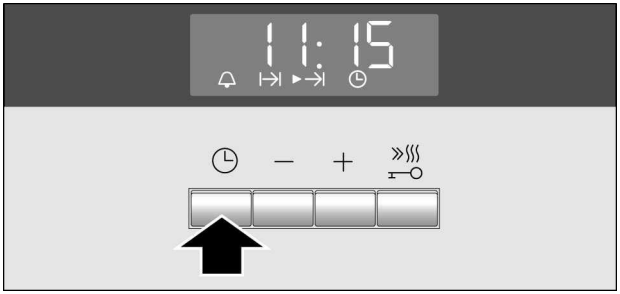
End time

You can delay the time at which your dish is to be ready. The oven starts automatically and finishes at the desired time.
For example, you can place your dish in the cooking compartment in the morning and set the oven so that it is ready at lunchtime.

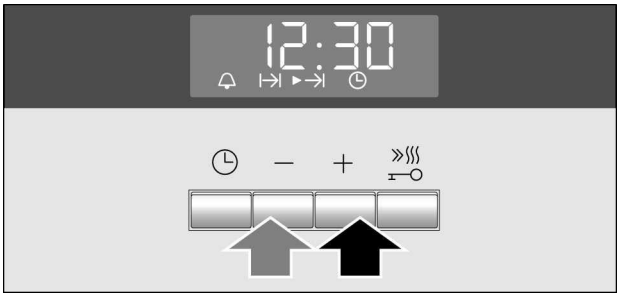
Ensure that the food is not left in the cooking compartment for too long as it may spoil.

Example in figure: It is 10:30, the cooking time is 45 minutes and the oven is required to finish cooking at 12:30.

1. Setting the function selector.
2. Setting the temperature selector.
3. Press the button twice.
4. Use the **+** and **–** buttons to set the cooking time.
5. Press the button.
   The ► arrow is next to . The time when the dish will be ready is displayed.



6. Use the + and – buttons to set a later end time.



After a few seconds, the oven adopts the settings and switches to standby position. The display shows the time at which the dish will the ready and the ▶ arrow is next to the →| symbol. The 🔔 and ◷ symbols go out. When the oven starts, you can see the cooking time counting down and the ▶ arrow is next to the |→| symbol. The →| symbol goes out.

The cooking time has elapsed

A signal sounds. The oven stops heating. 0:00 is showing in the display.
Press the ◷ button. The + or – button can be used to set a new cooking time.
Or press the ◷ button twice and turn the function selector to the off position. The oven switches off.

Changing the end time

Use the + or – button to change the end time. After a few seconds, the change will be adopted.
If the timer has been set, first press the ◷ button twice.
Do not change the end time if the cooking time has already started to count down. The cooking result would no longer be correct.

Cancelling the end time

Use the – button to set the end time back to the current time. After a few seconds, the change will be adopted. The oven starts.
If the timer has been set, first press the ◷ button twice.

Calling up the time settings

If several time functions have been set, the corresponding symbols light up in the display. The ▶ arrow is next to the symbol for the time function that is visible in the display.

To call up the 🔔 timer, |→| cooking time, →| end time or 🕒 clock, press the 🕒 button repeatedly until the ▶ arrow is next to the corresponding symbol. The time requested is shown for a few seconds in the display.

Time

After the appliance is connected or after a power cut, the 🕒 symbol lights up in the display with three zeros. Set the time.

1. Press the 🕒 button.
   The time 12:00 is shown in the display.
2. Set the time with button **+** or **−**.

After a few seconds, the time set is adopted.

Changing the time

No other time function should be set.

1. Press the 🕒 button four times.
   The time symbols light up in the display, the ▶ arrow is next to 🕒.
2. Change the time with button **+** or **−**.

After a few seconds, the time set is adopted.

Hiding the clock

You can hide the clock. Please refer to the section on *Changing the basic settings*.

Childproof lock

The oven has a childproof lock to prevent children switching it on accidentally.

The oven will not react to any settings. The timer and clock can also be set when the childproof lock has been switched on.

If the type of heating and temperature or grill have been set, the childproof lock interrupts the heating.

Switching on the childproof lock

No cooking time or end time should have been set.

Press button for approximately four seconds.

Symbol appears on the display.
The childproof lock is switched on.

Switching off the childproof lock

Press button for approximately four seconds.

Symbol on the display goes out.
The childproof lock is switched off.

Changing the basic settings

Your oven has various basic settings. These settings can be customised to suit your requirements.

Basic setting	Selection 1	Selection 2	Selection 3
c1 Clock display	always*	only with the ◷ button	-
c2 Length of signal upon completion of a cooking time or timer period	approx. 10 secs	approx. 2 mins*	approx. 5 mins
c3 Waiting time until a setting is applied	approx. 2 secs	approx. 5 secs*	approx. 10 secs

* Factory setting

No other time-setting option should have been set.

1. Press and hold the ◷ button for approximately 4 seconds. The display shows the current basic setting for the clock display, e.g. c1 1 for Selection 1.
2. Use the **+** or **–** button to change the basic setting.
3. Confirm with the ◷ button.
   The next basic setting appears in the display.
   All levels can be viewed using the ◷ button, and changed with the **+** or **–** button.
4. To exit, press and hold the ◷ button for approximately 4 seconds.

All basic settings are applied.

You may change the basic settings at any time.

Care and cleaning

With good care and cleaning, your oven will remain clean and fully-functioning for a long time to come. Here we will explain how to maintain and clean your oven correctly.

Notes

Slight differences in the colours on the front of the oven are caused by the use of different materials, such as glass, plastic and metal.

Shadows on the door panel which look like streaks, are caused by reflections made by the oven light.

Enamel is baked on at very high temperatures. This can cause some slight colour variation. This is normal and does not affect their function.
The edges of thin trays cannot be completely enamelled. As a result, these edges can be rough. This will not impair the anti-corrosion protection.

Cleaning agents

Damage to various surfaces caused by using the wrong cleaning agent can be avoided by observing the information in the table below.
Do not use

- sharp or abrasive cleaning agents,
- detergents with high concentrations of alcohol,
- hard scouring pads or sponges,
- high-pressure cleaners or steam cleaners.

Wash new sponge cloths thoroughly before use.

Area	Cleaning agents
Oven front	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use any glass cleaners or glass scrapers.
Stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, fat, starch and egg white immediately. Corrosion can form under such flecks. Special stainless steel cleaning products suitable for warm surfaces are available from our after-sales service or from specialist retailers. Apply a thin layer of the cleaning product with a soft cloth.
Door panels	Glass cleaner: Clean with a soft cloth. Do not use a glass scraper.
Glass cover for the oven light	Hot soapy water: Clean with a dish cloth.
Seal Do not remove.	Hot soapy water: Clean with a dish cloth. Do not scour.
Shelves	Hot soapy water: Soak and clean with a dish cloth or brush.
Telescopic shelves	Hot soapy water: Clean with a dish cloth or a brush. Do not soak or clean in the dishwasher.
Accessories	Hot soapy water: Soak and clean with a dish cloth or brush.

Cleaning the self-cleaning surfaces in the cooking compartment

The back wall in the cooking compartment is coated with a highly porous ceramic layer. This coating absorbs and dispels splashes from baking and roasting while the oven is in operation. The higher the temperature and the longer the oven is in operation, the better the result will be.

If splashes are still visible even after repeated use, proceed as follows:

1. Clean the cooking compartment floor, ceiling and side walls thoroughly.
2. 3D hot air set.
3. With the door closed, heat up the empty oven for approximately 2 hours at maximum temperature.

The ceramic coating is regenerated.
When the cooking compartment has cooled down, remove the brown or white residue with water and a soft sponge.

Light discolouration of the coating does not affect automatic self-cleaning.

Important notes

Never use abrasive cleaning agents. You will scratch or destroy the highly porous coating.

Never treat the ceramic coating with oven cleaner. If oven cleaner accidentally gets onto the rear wall, remove it immediately with a sponge and plenty of water.

Cleaning the cooking compartment floor, ceiling and side walls

Use a dish cloth and hot soapy water or a vinegar solution.

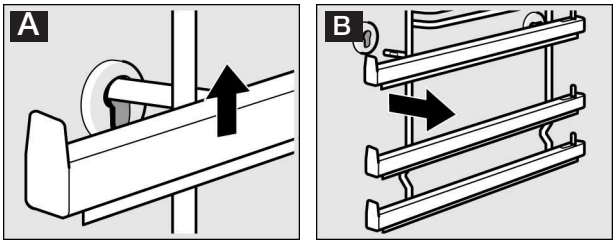
If there are heavy deposits of dirt, use a stainless steel scouring pad or oven cleaner. Only use when the cooking compartment is cold.
Never treat the self-cleaning surfaces with a scouring pad or oven cleaner.

Detaching and refitting the rails

The rails can be removed for cleaning. The oven must have cooled down.

Detaching the rails

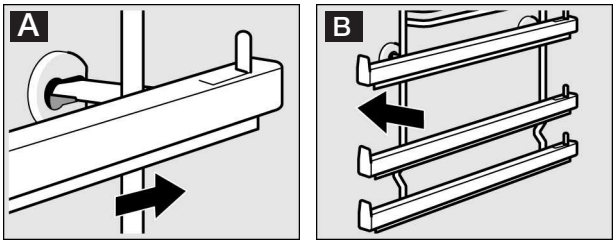
1. Lift the front of the rails upwards
2. and detach (Fig. A).
3. Then pull the rails forward and take them out (Fig. G).



Clean the rails with cleaning agent and a sponge. For stubborn deposits of dirt, use a brush.

Refitting the rails

1. First insert the rails into the rear socket and push them back slightly (Fig. A)
2. and then hook them into the front socket (Fig. B).



The rails fit only on the right or the left side. The kinked section must always be at the bottom.

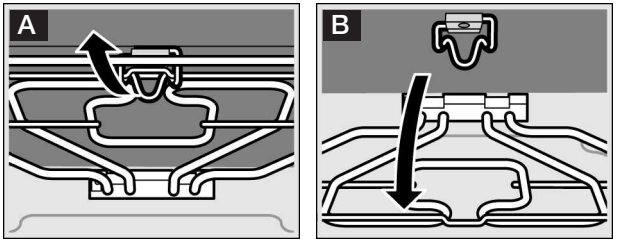
Folding down the grill element

The grill element can be folded down for cleaning.

⚠ There is a risk of burning. The oven must be cold.

1. Pull the handle on the folding grill towards the front and push it upwards until you hear it click into place. (Fig. A).

2. At the same time, hold the grill element and fold it down. (Fig. B).



After cleaning, fold the grill element back up. Push the handle down until the grill element clicks into place.

Removing and installing the door panels

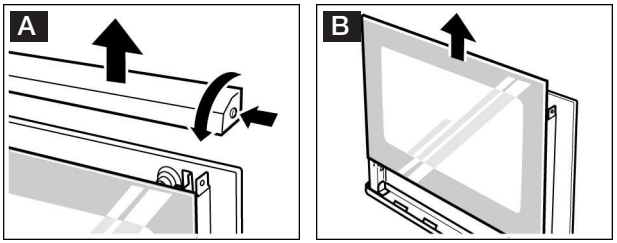
To facilitate cleaning, you can remove the glass panels from the oven door.

Depending on the appliance model, the oven door opens either to the left or to the right.

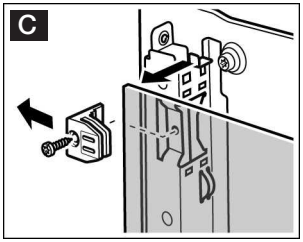
Removal and installation instructions for the door panels apply to left and right-opening oven doors.

Removal

1. Open the oven door.
2. Unscrew the cover on top of the oven door. To do this, undo the right and left-hand screws (Fig. A). Hold the panel with one hand.
3. Lift out the panel upwards (Fig. B).



4. Unscrew the brackets on the right and left and pull away from the panel (Fig. C). Lift out the panel upwards at an angle.



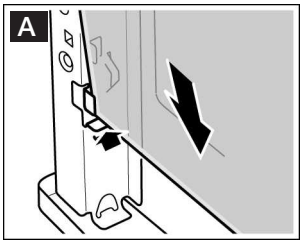
Clean the panels with glass cleaner and a soft cloth.

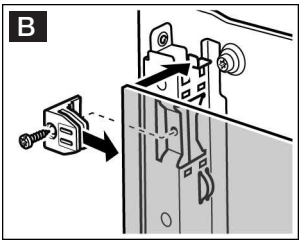
Do not use sharp or abrasive materials or a glass scraper. The glass could be damaged.

Installation

During installation, make sure that the lettering ”right above” is at the top right.

1. Insert the panel downward at an angle, making sure that it does not tip over (Fig. A).
2. Push on the brackets on the right and left, align them and screw in place (Fig. B).





3. Insert the uppermost panel and hold in place. The smooth surface must face outwards.
4. Replace the cover and screw in place.
5. Close the oven door.

Do not use the oven again until the panels have been correctly fitted.

Troubleshooting

Malfunctions often have simple explanations. Before you call the after-sales service, please try to rectify the fault yourself using the table.

Malfunction table

If a dish doesn't turn out as well as you had hoped, have a look in the *Tested for you in our cooking studio* section. There you will find many tips and information about cooking.

Problem	Possible cause	Remedy/information
The oven does not work.	Blown fuse.	Look in the fuse box and check that the fuse is in working order.
	Power cut.	Check whether the kitchen light or other kitchen appliances are working.
◷ and zeros light up in the display.	Power cut.	Reset the clock.
The oven does not heat up.	There is dust on the contacts.	Turn the control knobs backwards and forwards several times.

Error messages

If an error message with E appears in the display, press the ◷ button. The message disappears. Any time function that has been set is cleared.
If an error message does not disappear, call the after-sales service.

You can provide a remedy yourself for the following error message.

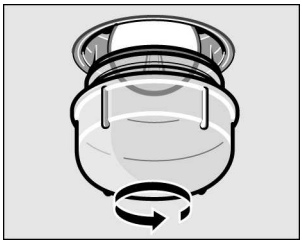
Error message	Possible cause	Remedy/information
E011	A button was pressed for too long or is covered.	Press all buttons individually. Check whether a button has jammed or is covered or dirty.

⚠ There is a risk of electric shock.
Incorrect repairs are dangerous. Repairs may only be carried out by one of our experienced after-sales engineers.

Replacing the bulb in the oven ceiling light

If the bulb in the oven light fails, it must be replaced. 40 watt heat-resistant spare bulbs can be obtained from our after-sales service or your local specialist. Only use these bulbs.

⚠ 1. There is a risk of electric shock.
Switch off the circuit breaker in the fuse box.
2. Place a tea towel in the cold oven to prevent damage.
3. Unscrew the glass cover by turning it anti-clockwise.



4. Replace the bulb with one of the same type.
5. Screw on the glass cover again.
6. Remove the tea towel and switch on the fuse.

Glass cover

You must replace a damaged glass cover.
Suitable glass covers may be obtained from the after-sales service. Please specify the E number and FD number of your appliance.

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. You will find the address and telephone number of your nearest after-sales service point in the phone book. The listed after-sales service centres will also be pleased to give you the details of an after-sales service point near you.

E number and FD number

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service.
The rating plate containing these numbers is found on the side of the oven door.
You can make a note of the number of your appliance and the telephone number of the after-sales service in the space below to save time should it be required.

Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

E no.	FD no.

After-sales service ☎

Energy and environment tips

Here you can find tips on how to save energy when baking and roasting and how to dispose of your appliance properly.

Saving energy

Only preheat the oven if this is specified in the recipe or in the operating instruction tables.

Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.

Open the oven door as little as possible while you are cooking, baking or roasting.

It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.

For longer cooking times, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment - WEEE.
The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

Tested for you in our cooking studio

Here you will find a selection of dishes and the ideal settings for them. We will show you which type of heating and which temperature are ideal for your dish. You can find information about suitable accessories and the height at which they should be inserted. There are also tips about cookware and preparation methods.

Notes

The values in the table always apply to dishes placed in a cold and empty cooking compartment. Only preheat the appliance if the table specifies that you should do so.
Before using the appliance, remove all accessories from the cooking compartment that you will not be using.

Do not line the accessory with greaseproof paper until after it has been preheated.

The times specified in the tables are guidelines only. They will depend on the quality and consistency of the food.

Use the accessories supplied. Additional accessories may be obtained from specialist shops or from the after-sales service.

Always use oven gloves when taking hot accessories or ovenware out of the cooking compartment.

Cakes and pastries

Baking on one level

Cakes have the best chance of being a success if you bake them on one level with top/bottom heating.
If you bake with hot air:
Cakes in tins, shelf position 2
Cakes on trays, shelf position 3.

Baking on two or more levels

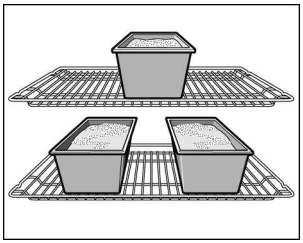
Use 3D hot air.
Baking on 2 levels:
Universal pan at shelf position 3
Baking tray at shelf position 1.

Baking on 3 levels:
Baking tray at shelf position 5
Universal pan at shelf position 3
Baking tray at shelf position 1.

Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

The tables show numerous suggestions for well-known dishes.

If you are baking with 3 loaf tins at the same time, place these on the wire racks as indicated in the picture.



Baking tins

It is best to use dark-coloured metal baking tins. Baking times are increased when light-coloured baking tins made of thin metal or glass dishes are used, and cakes do not brown so evenly.
If you wish to use silicone backing tins, use the information and recipes provided by the manufacturer as a guide. Silicone backing tins are often smaller than normal tins. The amount of mixture and recipe instructions may differ.

Tables

The tables show the ideal type of heating for the various cakes and pastries.
The temperature and baking time depend on the amount and consistency of the mixture. This is why temperature ranges are given in the tables. You should try the lower temperature first, since a lower

temperature allows more even browning. You can increase the temperature next time if necessary.

If you preheat the oven, shorten the baking time by 5 to 10 minutes.

More information can be found in the “Baking tips” section which follows the tables.

Cakes in tins	Ovenware	Level	Type of heating	Temperature in °C	Baking time in minutes
Sponge cake, simple	Ring/loaf tin	2		160-180	50-60
	3 loaf tins	3+1		140-160	60-80
Sponge cake, delicate	Ring/loaf tin	2		150-170	65-75
Sponge flan base	Flan tin	3		160-180	20-30
Delicate fruit flan, sponge	Springform/ ring cake tin	2		160-180	50-60
Sponge base, 2 eggs preheat	Flan tin	2		160-180	20-30
Sponge flan, 6 eggs preheat	Dark springform cake tin	2		160-180	40-50
Shortcrust pastry base with crust	Dark springform cake tin	1		170-190	25-35
Fruit tart or cheesecake on pastry base*	Dark springform cake tin	1		170-190	70-90
Swiss flan	Pizza tray	1		220-240	35-45
Ring cake	Ring cake tin	2		150-170	60-70
Pizza, thin base, light topping, preheat	Pizza tray	1		250-270	10-15
Savoury cakes*	Dark springform cake tin	1		180-200	45-55

* Turn off the oven and allow the tart or cheesecake to cool for an additional 20 minutes with the oven door closed.

Cakes on trays	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Sponge with dry topping	Baking tray	2		170-190	20-30
	Universal pan + baking tray	3+1		150-170	35-45
Sponge with moist topping (fruit)	Baking tray	2		180-200	25-35
	Universal pan + baking tray	3+1		140-160	40-50
Yeast dough with dry topping	Baking tray	3		170-190	25-35
	Universal pan + baking tray	3+1		150-170	35-45
Yeast dough with moist topping(fruit)	Baking tray	3		160-180	40-50
	Universal pan + baking tray	3+1		150-170	50-60
Shortcrust pastry with dry topping	Baking tray	2		170-190	20-30
Shortcrust pastry with moist topping (fruit)	Universal pan	2		170-190	60-70
Swiss flan	Universal pan	1		210-230	40-50
Swiss roll, preheat	Baking tray	2		170-190	15-20
Plaited loaf with 500 g flour	Baking tray	2		170-190	25-35
Stollen/fruit loaf with 500 g flour	Baking tray	3		160-180	60-70
Stollen with 1 kg flour	Baking tray	3		140-160	90-100
Strudel, sweet	Baking tray	2		190-210	55-65
Pizza	Baking tray	2		210-230	25-35
	Universal pan + baking tray	3+1		180-200	40-50
Tarte flambée, preheat	Universal pan	2		250-270	10-12

Small baked products	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Biscuits	Baking tray	3		140-160	15-25
	Universal pan + baking tray	3+1		130-150	25-35
	Universal pan + 2 baking trays	1+3+5		130-150	30-40
Viennese whirls Preheat	Baking tray	3		140-150	30-40
	Baking tray	3		140-150	30-40
	Universal pan + baking tray	3+1		140-150	30-45
	Universal pan + 2 baking trays	1+3+5		130-140	40-55
Macaroons	Baking tray	2		100-120	30-40
	Universal pan + baking tray	3+1		100-120	35-45
	Universal pan + 2 baking trays	1+3+5		100-120	40-50
Meringue	Baking tray	3		80-100	100-150
Muffins	Wire rack with muffin tray	2		170-190	20-25
	2 wire racks with muffin trays	3+1		160-180	25-30
Choux pastry	Baking tray	2		210-230	30-40
Puff pastry	Baking tray	3		180-200	20-30
	Universal pan + baking tray	3+1		180-200	25-35
	Universal pan + 2 baking trays	1+3+5		170-190	35-45
Leavened cake	Baking tray	2		180-200	20-30
	Universal pan + baking tray	3+1		160-180	25-35

Bread and rolls

When baking bread, unless otherwise stated, preheat the oven.

Never pour water into the hot oven.

When baking on 2 levels at once, always insert the universal pan above the baking tray.

Bread and rolls	Accessories	Level	Type of heating	Temperature in °C	Baking time in minutes
Yeast bread with 1.2 kg flour	Universal pan	2		270 200	5 30-40
Sourdough bread with 1.2 kg flour	Universal pan	2		270 200	8 35-45
Flatbread	Universal pan	2		270	10-15
Bread rolls Do not preheat	Baking tray	3		200-220	20-30
Rolls made with yeast dough, sweet	Baking tray	3		180-200	15-20
	Universal pan + baking tray	3+1		160-180	20-30

Baking tips

You want to bake following your own recipe.	Use similar items in the baking tables as a guide.
This way you will be able to establish whether the sponge cake is baked through.	Approximately 10 minutes before the end of the baking time specified in the recipe, stick a cocktail stick into the cake at the highest part. If the cocktail stick comes out clean, the cake is ready.
The cake collapses.	Use less fluid next time or set the oven temperature 10 degrees lower. Observe the specified mixing times in the recipe.
The cake has risen in the middle but has sunk around the edge.	Do not grease the edge of the springform cake tin. After baking, loosen the cake carefully with a knife.
The cake goes too dark on top.	Place it lower in the oven, select a lower temperature and bake the cake for a little longer.
The cake is too dry.	When it is done, make small holes in the cake using a cocktail stick. Then drizzle fruit juice or an alcoholic drink over it. Next time, select a temperature 10 degrees higher and reduce the baking time.
The bread or cake (e.g. cheesecake) looks good but is sticky on the inside (soggy with wet streaks).	Use slightly less fluid next time and bake for slightly longer at a lower temperature. For cakes with a moist topping, bake the base first. Sprinkle it with almonds or bread crumbs and then place the topping on top. Please follow the recipe and stick to the baking times.

The cake is unevenly browned.	Select a slightly lower temperature to ensure that the cake is baked more evenly. Bake delicate pastries on one level using ⊟ top/bottom heating. Greaseproof paper that protrudes over the food can affect the air circulation. For this reason, always cut the greaseproof paper to fit the baking tray.
The bottom of a fruit cake is too light.	Place the cake one level lower the next time.
The fruit juice overflows.	Next time, use the deeper universal pan, if you have one.
Small baked products made out of yeast dough stick to one another when baking.	There should be a distance of approx. 2 cm around each item. This gives enough space for the item to expand nicely and turn brown on all sides.
You were baking on several levels. The items on the top baking tray are darker than that on the bottom baking tray.	Always use hot air ⊛ to bake on more than one level. Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.
Condensation forms when you bake moist cakes.	Baking may result in the formation of water vapour, which escapes via the door. The steam may settle and form water droplets on the control panel or on the fronts of adjacent units. This is a normal physical process.

Meat, poultry, fish

Notes regarding ovenware

You may use any heat-resistant ovenware. The universal pan is suitable for large roasts.

Glass ovenware is most suitable. The lid of the roasting dish should fit and close properly.

Add a little more liquid when using enamelled roasting dishes.

If stainless-steel roasting dishes are used, meat will not be so well browned and may be cooked a little less. Increase the cooking times.

Always place the ovenware in the centre of the wire rack.

Ovenware without lid = uncovered
Ovenware with lid = covered

Place hot glass ovenware on a dry mat. The glass could crack if placed on a cold or wet surface.

Tips for roasting

Add a little liquid if the meat is lean. Cover the base of the ovenware with approx. ½ cm of liquid. Add a lot of liquid for pot roasts. Cover the base of the ovenware with 1-2 cm of liquid.
The amount of liquid is dependent on the type of meat and the material the ovenware is made of. If you prepare meat in an enamelled roasting dish, a little more liquid is needed than in glass ovenware.
Roasting dishes made of stainless steel are not ideal. The meat cooks slower and browns less. Use a higher temperature and/or a longer cooking time.

Tips for grilling

Always grill with the oven door closed.

When grilling, preheat the oven for approx. 3 minutes, before putting the food in.

Place the food to be grilled directly on the wire rack. If you are grilling a single piece, the best results are achieved by placing it in the centre of the wire rack. The universal pan should also be inserted at level 1. The meat juices are collected in the pan and the oven is kept cleaner.

Do not insert the baking tray or universal pan at level 4 or 5. The high heat distorts it and the cooking compartment can be damaged when removing it.

As far as possible, the pieces of food you are grilling should be of equal thickness. This will allow them to brown evenly and remain succulent and juicy. Do not add salt to steaks until they have been grilled.

Turn the food after ⅔ of the stated time.

The grill element switches on and off continually. This is normal. The grill setting determines how frequently this will happen.

Meat

Turn pieces of meat halfway through the cooking time.

When the roast is ready, turn off the oven and allow it to rest for an additional 10 minutes. This allows better distribution of meat juices.

After cooking, wrap sirloin in aluminium foil and leave it to rest for 10 minutes in the oven.

For roast pork with a rind, score the rind in a crossways pattern, then lay the roast in the dish with the rind at the bottom.

Meat	Weight	Accessories and ovenware	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
Beef						
Pot-roasted beef	1.0 kg	Covered	2		210-230	100
	1.5 kg		2		200-220	120
	2.0 kg		2		190-210	140
Fillet of beef, medium	1.0 kg	Uncovered	2		210-230	60
	1.5 kg		2		200-220	80
Sirloin, medium	1.0 kg	Uncovered	1		220-240	60
Steaks, 3 cm thick, medium		Wire rack + universal pan	5+1		3	15
Veal						
Roast veal	1.0 kg	Uncovered	2		190-210	110
	1.5 kg		2		180-200	130
	2.0 kg		2		170-190	150
Knuckle of veal	1.5 kg	Uncovered	2		210-230	140
Pork						
Joint without rind (e.g. neck)	1.0 kg	Uncovered	1		190-210	120
	1.5 kg		1		180-200	150
	2.0 kg		1		170-190	170

Meat	Weight	Accessories and ovenware	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
Joint with rind (e.g. shoulder)	1.0 kg	Uncovered	1		190-210	130
	1.5 kg		1		180-200	160
	2.0 kg		1		170-190	190
Pork fillet	500 g	Wire rack + universal pan	3+1		220-230	30
Pork joint, lean	1.0 kg	Uncovered			200-220	120
	1.5 kg		2		190-210	140
	2.0 kg				180-200	160
Smoke-cured pork on the bone	1.0 kg	Covered	2		200-220	70
Steaks, 2 cm thick		Wire rack + universal pan	5+1		3	20
Pork medallions, 3 cm thick		Wire rack + universal pan	5+1		3	10
Lamb						
Saddle of lamb on the bone	1.5 kg	Uncovered	2		190-210	60
Boned leg of lamb, medium	1.5 kg	Uncovered	1		150-170	120
Game						
Saddle of venison on the bone	1.5 kg	Uncovered	2		200-220	50
Boned leg of roe venison	1.5 kg	Covered	2		210-230	100
Roast game	1.5 kg	Covered	2		180-200	140
Joint of venison	1.5 kg	Covered	2		180-200	130
Rabbit	2 kg	Covered	2		220-240	60
Meat loaf	Made from 500 g meat	Uncovered	1		180-200	80
Sausages		Wire rack + universal pan	4+1		3	15

Poultry

The weights indicated in the table refer to oven-ready poultry (without stuffing).

If you are grilling directly on the wire rack, you should also insert the universal pan at level 1. The meat juices are collected here and the oven is kept clean.

When cooking duck or goose, pierce the skin on the underside of the wings to allow the fat to escape.

Place whole poultry on the lower wire rack breast-side down. Turn after ⅔ of the time.

Turn roasts, such as rolled turkey joint or turkey breast, halfway through the cooking time.
Turn poultry portions after ⅔ of the time.

Poultry will turn out particularly crispy and brown if you baste it towards the end of the roasting time with butter, salted water or orange juice.

Poultry	Weight	Accessories and ovenware	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
Chicken, whole	1.2 kg	Wire rack	2		200-220	60-70
Poulard, whole	1.6 kg	Wire rack	2		190-210	80-90
Chicken, half	per 500 g	Wire rack	2		220-240	40-50
Chicken portions	per 150 g	Wire rack	3		210-230	30-40
Chicken portions	per 300 g	Wire rack	3		220-240	35-45
Chicken breast	per 200 g	Wire rack	2		3	30-40
Duck, whole	2.0 kg	Wire rack	2		190-210	100-110
Duck breast	per 300 g	Wire rack	3		240-260	30-40
Goose, whole	3.5 - 4 kg	Wire rack	2		170-190	120-140
Goose legs	per 400 g	Wire rack	3		220-240	50-60
Small turkey, whole	3.0 kg	Wire rack	2		180-200	80-100
Rolled turkey joint	1.5 kg	Uncovered	1		190-210	110-130
Turkey breast	1.0 kg	Covered	2		180-200	80-90
Turkey thigh	1.0 kg	Wire rack	2		180-200	90-100

Fish

If you are grilling directly on the wire rack, the universal pan should also be inserted at level 1. The liquid is collected here and the oven is kept cleaner.

Turn the pieces of fish after ⅔ of the grilling time.

There is no need to turn a whole fish. Place the whole fish in the oven in its swimming position with its dorsal fin facing upwards. Placing a scored potato or a small oven-proof container in the stomach cavity of the fish will provide stability.

For fish fillets, add a few tablespoons of liquid to steam.

Fish	Weight	Accessories and ovenware	Level	Type of heating	Temperature in °C, grill setting	Cooking time in minutes
Fish, whole	per 300 g (approx.)	Wire rack	2		2	20-25
	1.0 kg	Wire rack	2		210-230	45-55
	1.5 kg	Wire rack	2		180-200	60-70
	2.0 kg	Covered	2		180-200	70-80
Fish steak, 3 cm thick		Wire rack	3		2	20-25
Fish fillet		Covered	2		210-230	20-30

Tips for roasting and grilling

The table does not contain information for the weight of the joint.	Select the next lowest weight from the instructions and extend the time.
How to tell when the roast is ready.	Use a meat thermometer (available from specialist shops) or carry out a “spoon test”. Press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.
The roast is too dark and the crackling is partly burnt.	Check the shelf position and temperature.

The roast looks good but the juices are burnt.	Next time, use a smaller roasting dish or add more liquid.
The roast looks good but the juices are too clear and watery.	Next time, use a larger roasting dish and use less liquid.
Steam rises from the roast when basted.	This is normal and due to the laws of physics. The majority of the steam escapes through the steam outlet. It may settle and form condensation on the cooler switch panel or on the fronts of adjacent units.

Bakes, gratins, toast

If you are grilling directly on the wire rack, the universal pan should also be inserted at level 1. The oven is kept cleaner.

Always place the ovenware on the wire rack.

The cooking information for a bake depends on the size of the dish and the height of the bake. The figures in the table are only reference values.

Bakes	Accessories and ovenware	Level	Type of heating	Temperature in °C	Baking time in minutes
Bake, sweet	Ovenproof dish	2		180-200	50-60
Soufflé	Ovenproof dish	2		170-190	35-45
	Ramekins	2		190-210	25-30
Pasta bake	Ovenproof dish	2		200-220	40-50
Lasagne	Ovenproof dish	2		180-200	40-50
Potato gratin, raw ingredients, max. 4 cm deep	1 ovenproof dish	2		160-180	60-80
	2 ovenproof dishes	1+3		150-170	60-80
Toast with topping, 4 slices	Wire rack	4		3	7-10
Toast with topping, 12 slices	Wire rack	4		3	5-8

Preprepared products

Observe the instructions on the packaging.

If you line the accessories with greaseproof paper, please make sure that the paper is suitable for these temperatures. Make sure the paper is a suitable size for the ovenware.

The cooking result is heavily dependent on the quality of the food. Browning and unevenness can sometimes be seen on the raw product.

Meal	Accessories	Level	Type of heating	Temperature in °C, grill setting	Baking time in minutes
Pizza, frozen					
Pizza with thin base	Universal pan	2		200-220	15-20
	Universal pan + wire rack	3+1		180-200	20-30
Pizza with deep-pan base	Universal pan	2		170-190	20-30
	Universal pan + wire rack	3+1		170-190	25-35
Pizza baguette	Universal pan	3		170-190	20-30
Mini pizza	Universal pan	3		190-210	10-20
Pizza, refrigerated, preheating	Universal pan	1		180-200	10-15
Potato products, frozen					
Chips	Universal pan	3		190-210	20-30
	Universal pan + baking tray	3+1		180-200	30-40
Croquettes	Universal pan	3		190-210	20-25
Rösti, stuffed potato pockets	Universal pan	3		200-220	15-25
Baked items, frozen					
Bread rolls, baguette	Universal pan	3		180-200	10-20
Pretzels (dough)	Universal pan	3		200-220	10-20

Meal	Accessories	Level	Type of heating	Temperature in °C, grill setting	Baking time in minutes
Baked items, prebaked					
Part-cooked rolls or part-cooked baguette	Universal pan	3		190-210	10-20
	Universal pan + wire rack	3+1		160-180	20-25
Processed portions, frozen					
Fish fingers	Universal pan	2		220-240	10-20
Chicken goujons, nuggets	Universal pan	3		200-220	15-25
Strudel, frozen	Universal pan	3		180-200	35-40

Special dishes

Your appliance can be set to temperatures between 50 and 270 °C. 50 °C is equally useful for producing creamy yoghurt as it is for light yeast dough.

Yoghurt

Bring the milk (3.5 % fat) to the boil, then allow to cool to 50 °C. Stir in 150 g of yoghurt. Pour into cups or small screw-lid jars, then cover and place them on the wire rack. Preheat for 5 minutes to 50 °C, then prepare as indicated.

Proving yeast dough

Prepare the yeast dough as per usual. Place it in a heat-resistant ceramic dish and cover. Preheat the cooking compartment for 5 minutes. Switch off the appliance and leave the dough to prove in the cooking compartment.

Preparation

Dish	Ovenware	Level	Type of heating	Temperature in °C	Cooking time
Yoghurt	Place the cups or screw-lid jars on the wire rack	1		50	6-8 hrs
Proving dough	Heat-resistant dish	Place on the cooking compartment floor		Preheat to 50 °C, switch off the appliance, place the yeast dough in the cooking compartment	5 mins 20-30 mins

Defrosting

Take frozen food out of its packaging and place in a suitable dish on the wire rack.

Please observe the instructions on the packaging.

The defrosting time will depend on the type and quantity of the food.

Place poultry on a plate with the breast side facing down.

Frozen food	Acces-sories	Level	Type of heating	Temperature in °C
e.g. cream cakes, buttercream cakes, gateaux with chocolate or sugar icing, fruit, chicken, sausage and meat, bread and bread rolls, cakes and other baked items	Wire rack	1		The temperature selector remains switched off

Drying

Use unblemished fruit and vegetables only and wash it thoroughly.

Drain off the excess water, then dry it.

Slide the universal pan in at shelf position 3, wire rack at shelf position 1.
Line the universal pan and the wire rack with greaseproof or parchment paper.

Turn very juicy fruit or vegetables several times. Remove fruit and vegetables from the paper as soon as they have dried.

Meal	Level	Type of heating	Temperature in °C	Cooking time, hours
600 g of apple rings	1+3		80	approx. 5
800 g of pear slices	1+3		80	approx. 8
1.5 kgs of damsons or plums	1+3		80	approx. 8-10
200 g of herbs, washed	1+3		80	approx. 1½

Preserving

Preparation

The jars and rubber seals must be clean and intact. If possible, use jars of the same size. The information in the table is for round, one-litre jars.
Caution. Do not use jars that are larger or taller than this. The lids could crack.

Only use fruit and vegetables in good condition. Wash them thoroughly.

Do not fill the jars too full with fruit or vegetables. Wipe the top of the jars again if necessary. They must be clean. Place a damp seal and a lid on each jar. Seal the jars with the clips.

Place no more than six jars in the cooking compartment.

The times given in the tables are a guide only. The time will depend on the room temperature, number of jars, and the quantity and temperature of the contents. Before you switch off the appliance or change the cooking mode, make sure that the contents of the jars are bubbling as they should.

Setting procedure

1. Insert the universal pan at level 2. Arrange the jars on it so that they do not touch each other.
2. Pour ½ litre of hot water (approx. 80 °C) into the universal pan.
3. Close the oven door.
4. Set the function selector to ⎁ bottom heating.
5. Set the temperature selector to between 170 and 180 °C.

Preserving fruit

After approximately 40 to 50 minutes, small bubbles begin to form at short intervals. Switch off the oven.

After 25 to 35 minutes of residual heat, remove the preserving jars from the cooking compartment. If they are allowed to cool for longer in the cooking compartment, germs could multiply, promoting acidification of the preserved fruit. Switch off the oven.

Fruit in one-litre jars	When it starts to bubble	Residual heat
Apples, redcurrants, strawberries	switch off	approx. 25 minutes
Cherries, apricots, peaches, gooseberries	switch off	approx. 30 minutes
Apple purée, pears, plums	switch off	approx. 35 minutes

Preserving vegetables

Once small bubbles begin to form in the jars, reduce the temperature to approximately 120 to 140 °C for 35 to 70 minutes, depending on the type of vegetable. Then switch off the oven and use the residual heat.

Vegetables with cold water in one-litre jars	When it starts to bubble	Residual heat
Gherkins	-	approx. 35 minutes
Beetroot	approx. 35 minutes	approx. 30 minutes
Brussels sprouts	approx. 45 minutes	approx. 30 minutes
Beans, kohlrabi, red cabbage	approx. 60 minutes	approx. 30 minutes
Peas	approx. 70 minutes	approx. 30 minutes

Taking out the jars

Do not place the hot jars on a cold or wet surface. They could suddenly burst.

Acrylamide in foodstuffs

Which foods are affected?

Acrylamide is mainly produced in grain and potato products heated at high temperatures, such as potato crisps, chips, toast, rolls, bread, fine baked goods (biscuits, gingerbread, cookies).

	Tips for keeping acrylamide to a minimum when preparing food
General	Keep cooking times to a minimum. Cook meals until they are golden brown, but not too dark. Large, thick pieces of food contain less acrylamide.
Baking	Maximum 200 ºC with top/bottom heating, maximum 180 ºC with 3D hot air or hot air.
Biscuits	Maximum 190 ºC with top/bottom heating, maximum 170 ºC with 3D hot air or hot air. Egg or egg yolk reduces the production of acrylamide.
Oven chips	Spread out a single layer evenly on the baking tray. Bake at least 400 g per baking tray so that they do not dry out.

Test dishes

These tables have been produced for test institutes to facilitate the inspection and testing of the various appliances.

In accordance with EN/IEC 60350.

Baking

When baking on 2 levels at once, always insert the universal pan above the baking tray.
When baking on 3 levels at once, always insert the universal pan in the centre of the oven.

Viennese whirls: Baking trays that are placed in the oven at the same time will not necessarily be ready at the same time.

Apple pie on 2 levels:
Place dark springform cake tins on top of one another.
Apple pie on 1 level:
Place dark springform cake tins in a diagonal line on the same level.

Springform cake tins made from tin plate:
Bake on 1 level with top/bottom heating. Place the springform cake tins on the universal pan instead of the wire rack.

Dish	Accessories and ovenware	Level	Type of heating	Temperature in °C	Cooking time in minutes
Viennese whirls Preheat*	Baking tray	3		140-150	30-40
	Baking tray	3		140-150	30-40
	Universal pan + baking tray	3+1		140-150	30-45
	Universal pan + 2 baking trays	1+3+5		130-140	40-55

Dish	Accessories and ovenware	Level	Type of heating	Temperature in °C	Cooking time in minutes
Small cakes Preheat*	Baking tray	3		150-170	20-35
	Baking tray	3		150-170	20-35
	Universal pan + baking tray	3+1		140-160	30-45
	Universal pan + 2 baking trays	1+3+5		130-150	35-55
Water sponge cake Preheat*	Springform cake tin on the wire rack	2		160-170	30-40
Water sponge cake	Springform cake tin on the wire rack	2		160-170	25-40
Yeast cakes on a baking tray	Universal pan	3		160-180	40-50
	Universal pan	3		150-170	40-50
	Universal pan + baking tray	3+1		150-170	50-60
Apple pie	Wire rack + 2 springform cake tins, dia. 20 cm	1		170-190	80-100
	2 wire racks + 2 springform cake tins, Ø 20 cm	1+3		170-190	70-100

* Do not use rapid heating to preheat the appliance.

Grilling

If placing food directly on the wire rack, the universal pan should also be inserted at level 1. The liquid is collected here, keeping the oven cleaner.

Dish	Accessories and cookware	Level	Type of heating	Grill setting	Cooking time in minutes
Toast Preheat grill for 10 minutes	Wire rack	5		3	½-2
Beefburger, x 12* Do not preheat	Wire rack + Universal pan	4+1		3	25-30

* Turn after $^{2}/_{3}$ of the time.

Notes

Notes